

HERON HILL WINERY



WINEMAKER: Barry Tortolon
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9301 County Route 76, Hammondsport, NY

2017 CLASSIC DRY RIESLING

Wine Specs

Varietal: 100% Riesling

Acidity: 7.8 g/L

Alcohol: 12.7%

Residual sugar: 0.5%

pH: 3.20

Harvest date: October 4-10th, 2017

Bottling date: August 16th, 2018

Release date: September 15th, 2018

Cases Produced: 1,171

Vineyard Notes

Appellation: Finger Lakes

Grapes sourced from Keuka Lake estate and other lots from Cayuga, Seneca & Canandaigua Lakes.

Fermentation

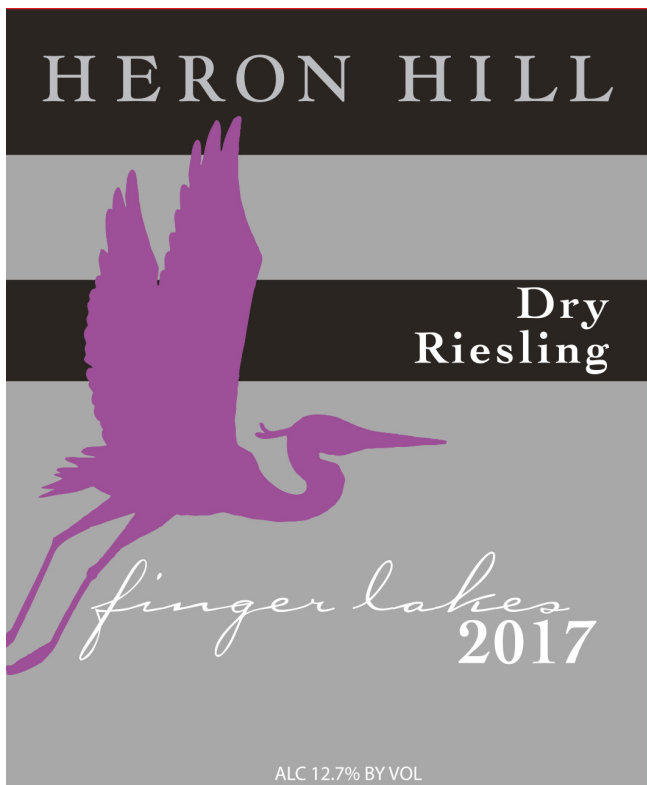
Four different lots were selected, then fermented separately and blended together before bottling.

Tasting Notes

Aromas of honeysuckle and lime lead to notes of lemon and tropical fruit on the palate. Pale in color, yet refined with ample body.

Food Pairing Suggestions

Fresh raw oysters and clams. This wine also works well with delicately seasoned steamed fish or roasted chicken. For a cheese pairing, try with young asiago or a mild chevre.



Dedicated to excellence in winemaking in the Finger Lakes region since 1977

To learn more about Heron Hill wines visit us and taste our full portfolio of wines at 3 different locations.

Sustainably Produced and Bottled with Solar Energy

We are in the midst of a green revolution. To owner John Ingle, going green means giving respect. Respect for the land by farming sustainably. Most importantly it means respect for the consumer by giving them our very best product and by educating them about Heron Hill's long-term goals of environmental balance.